NAVMED P-5010 ch. 1

New chapter v.s. old chapter

New Features

- 101 food safety terms (from additive to water-activity) defined
- Food safety duties of the PIC and FE
- Mandatory training for all supervisors and managers designated as PIC.
- PICs required on site at all times for risk category 3 or 4 facilities.
- Training competency objectives defined for PICs and FEs

New Features Cont.

- Medical exclusion/restriction requirements defined for FEs pg 34 art. 2-2.3
- Model SF 600 for medical screening
- Physical exams no longer required for >30 day absence without illness.
- New sources of Food Safety Training Authorized.
- New inspection roles for AVIs and PMA to support SPV

New Features Cont.

- Ordering activities must designate, in writing, those individuals authorized to accept or reject supplies delivered under SPV.
- Day-to-day QA inspection of subsistence is responsibility of receiving authority
  - Includes sanitary inspection of vehicles and subsistence.

Example Food Safety Terms

- Advanced preparation/leftovers
- HACCP terms
- Employee/food employee
- Food establishment/temporary food establishment.
- Person In charge (PIC)/Permit Holder
- Potentially hazardous food (PHF)
- Preventive medicine authority (PMA)
- Warewashing

Training, when and how much

OLD

- Six hours for all <u>permanent</u> food service employees
  - pre-employment then
  - recurring annually.
- Temporary employees (<30days) receive 3 hours ment.

NEW

- Mandatory 18 hour course for managers/supervisors designated as PICs.
  - Pre-employment with triennial certification
- Four hours training for all permanent food employees
  - Within 30 days employment
  - Retrain annually
- Temporary employees (<30days) receive 2 hours pre-employment training.
- Bartenders get 1 hour of training.

New Training Sources

If approved by local PMA and meets the competency requirements of the
P-5010-1

- Serving safe food
- Applied Food Service Sanitation ServSafe®

Certified Instructors

- Independent Duty Navy hospital corpsman
  - Graduates of supervisor/manager course
- Preventive Medicine Technicians
- Environmental Health Officers
- Food service supervisors/trainers that are successful graduates of an approved supervisor/manager course
  - must recertify triennially.
  - Includes new sources

Authority to Teach Supervisor Manager Course

- Granted to local EHO under direction of the cognizant NEPMU.
- Other organizations request authority from NEHC.

Required Topics

Manager Supervisor Course

- *Admin*
- *Micro/FBI*
- *Personal hygiene/health requirements*
- *Food Prep and Serving*
- *HACCP*
- *Inspection and storage*
- *Warewashing*
- *Pest control in food service*
- *Cleaning and Sanitizing of equipment*
- *Instructor techniques*

Food Employees

- *Personal Hygiene/Health Requirements*
- *Using thermometers and keeping temperature log*
- *Inspection and storage*
- *food preparation and se*
- *Cleaning & Sanitizing*

Example PIC competency requirements

- **Describe** relationship between the prevention of FBI and personal hygiene of food employees.
- **Demonstrate** knowledge of foodborne disease prevention,
- **Apply** hazard analysis critical control point principles and requirements of NAVMED P-5010-1.
- **Explain** the responsibility of the person in charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease.
- **Describe** diseases that are transmissible through food and the symptoms associated with the diseases.
- **Explain** the significance of the relationship between maintaining the time and temperature of potentially hazardous food and the prevention of foodborne illness.

- **Reference (NAVMED P-5010-1, art. 2-1.2.1.A**

Example PIC Food Safety Duties

- Refer FEs to medical for initial qualifying exams
- Report active disease symptoms of FEs
- Prohibits nonessential persons from entering facilities
- Ensure (through routine monitoring) employees wash their hands.
- Ensure employees properly cook potentially hazardous foods.

Medical Exclusion/Restriction

- Exclude employees from the food establishment if diagnosed with:
  - Salmonella typhi
  - Shigella spp.
  - Escherichia coli 0157:H7
  - Hepatitis A virus

Medical Exclusion/Restriction

- Restrict FEs from working with exposed food and clean equipment, utensils, linens, and unwrapped single-service or single use articles when:
  - Suffering from
    - Diarrhea
    - Fever
    - Vomiting
    - Jaundice
    - Sore throat with fever
    - lesions containing pus such as a boil or infected wound that is open or draining and is on the hands or wrist unless an impermeable cover is in place.
  - Stool culture yields Salmonella typhi, Shigella spp., Escherichia coli 0157:H7, or Hepatitis A.

New inspection roles for AVIs and PMA to support SPV

- AVIs perform 3 types of product compliance evaluations: cursory, routine, special.
  - Cursory: random sampling to evaluate wholesomeness
  - Routine: On-site eval to ensure compliance with packaging/marketing/best value for food items which have caused customer dissatisfaction.

New inspection roles for AVIs and PMA to support SPV cont.

- Special: performed as scheduled or requested to ensure items meet all requirements in the specifications under which they were procured and that they are wholesome.
- PMAs or AVIs perform fitness-for-human consumption inspections on any local purchase items not under SPV.

New Receipt Parameters Examples

- Milk
  - Receive at 45 °F vs 40°F
  - New container requirements
- Eggs
  - Shelled eggs must be received at 45 °F or below than stored at 41 °F vs 32 °F.
- PHFs
  - Receive at 41 °F or below
- Frozen
  - Receive frozen without evidence of thawing.

Report/disposition of hazardous food items pg 52

- Discovery must be reported by PIC via OP-Immediate v.s. priority message to DPSC
- PIC will place items in medical hold and submit samples when considered necessary by the AVI or PMA to USA labs.
- See NAVSUP PUB 486 vol 1 for details.